



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

4/14/03  
6/3/03

Applicant: NEAL A. HAMMOND

Group Art Unit: 1761

Serial No.: 09/977 106

Examiner: KD Hendricks

Filed: October 12, 2001

Attorney

Docket No.: 461

For: RICE-FLOUR HYDROLYSATES  
FAT SUBSTITUTE

Paper No.: 4

COMMISSIONER for PATENTS  
P.O. Box 1450  
Alexandria, VA 22313-1450

RECEIVED  
MAY 22 2003  
TC 1700

AMENDMENT A

In response to the Patent Office Action mailed November 21, 2002, please amend the above-identified application as follows:

In the Claims

Please cancel claims 15-22 without prejudice.

Please amend claims 1-14 as follows:

1. (Amended) A food-making process for a fat substitute, comprising the steps of:

starting with a rice flour [ingredient];

adding water to the rice flour;

adding an alpha-amylase enzyme to the rice flour [ingredient] and the water to form a slurry; and

extruding a [slurry including said rice flour ingredient and said enzyme to obtain a hydrolysis of] hydrolyzed rice flour from said slurry;

wherein, [a product is produced with] said hydrolyzed rice flour depends on enzyme activity initiated by pressures and temperatures present in the step of extruding, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.

05/21/2003 GYORDOF1 00000016 09977106

01 FC:2253  
02 FC:2201

~~465.00 OF~~  
42.00 OF